

SPRING/SUMMER 2017

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Espresso coffee maker



**Name:** Pulcina

**Code:** MDL02

**Designer:** Michele De Lucchi

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**ALESSI**

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**Product description**

*To obtain the finest coffee*

"Pulcina" is the result of a collaboration we began several years ago together with "illycaffè" aimed at optimising the coffee maker's shape to improve the organoleptic properties of the coffee produced using an espresso maker. The experts at Illy's R&D Laboratory identified some important changes to be made to the espresso maker that would reduce, and nearly eliminate, the so-called "Stromboli-volcano effect" that is common to all espresso makers on the market today. The result is as perfect a cup of coffee at home as you can get at the neighbourhood café.

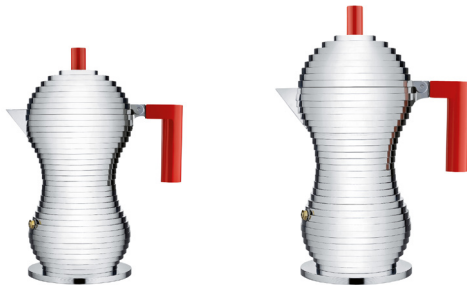
Characteristics / Suggested use.

AISI 430 magnetic steel base. Suitable for all heat sources, including induction hobs.

Red handle and knob.

Available in two sizes: 3 or 6 cups.

To make espresso coffee and standard filter coffee. The 6-cup coffee maker contains two funnels: a standard one for espresso coffee and the other for standard filter coffee. Using appropriate ground coffee, you can prepare standard filter coffee, introducing the same quantity of water in the coffee maker.



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**Technical notes**

MDL02/3RFM - Pulcina - Espresso coffee maker in aluminium casting. Handle and knob in PA, red. Magnetic steel bottom suitable for induction cooking. cm 15,2 x cm 9,2 - h cm 20,0 cl 156"3½" - h 8"5 ¼ oz

MDL02/6RFM - Pulcina - Espresso coffee maker in aluminium casting. Handle and knob in PA, red. Magnetic steel bottom suitable for induction cooking. Filter for American coffee included. cm 20,0 - h cm 26,0 cl 30 ø cm 12,08" - h 10¼"10 ½ oz ø 4¾"

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**Metaproject notes**

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